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Aliya buying guide including

220 VOLT APPLIANCES

PURCHASING GUIDE FOR OLIM

APPLIANCES STILL WORTH IMPORTING?
BRING OLD US APPLIANCES? FURNITURE?
SMALL APPLIANCES + TRANSFORMERS
REFRIGERATORS, FREEZERS
OVENS , COOKTOPS, HOODS, AND KASHRUTH
WASHERS, DRYERS
DISHWASHERS
STEREOS, VACUUM CLEANERS, ELECTRIC BROOMS, MIXERS, WATER FILTERS
SITE PREPARATION

Purchasing Guide for Olim

Oleh rights provide 2 ways of buying tax free—purchasing locally made goods (fridge and air conditioner, only) or importing from any country in one of 3 shipments in your name within 3 years of your aliya. An Israeli store cannot sell you goods tax-free, if they are not made in Israel.

Which appliances are still worth importing?

Because of the lower taxes, the list of appliances worth bringing is smaller than it was. Here are items still worth bringing.

1. Big US appliances, if you want them and have the space from them. This includes an oven, fridge, freezer, cooktop, washer, dryer, and mixer.
2. High End appliances. All high end brands are worth bringing in, whether or not you are using tax privileges. This includes high end Miele, Dacor, Subzero, Viking, and Wolf.
3. Electronics—large projection TV with adaptor for Pal, high end stereo.
4. Some small appliances—Kitchen Aid, Cusinart, etc. See below.

Can you bring your old US appliances? Purchasing American electric current is 110 volts; Israel and Europe are on a 220-volt system. If you plug a 110-volt machine into an Israeli socket, it will burn out. A step-down transformer converts 220 volts to 115 and is appropriate for use with certain appliances—choose one 20% above the maximum wattage of your machine.

Motors in American appliances operate at 60 hertz (cycles per second), and in Israeli appliances at 50. Even with a transformer, without an adjustment for 50 hertz, large American domestic appliances and all clocks will work 18% slower, will heat up more and will have a shorter than normal life span. A transformer supplying 100 volts instead of the usual 115 or 120 is recommended in Israel when using an American appliance on Israeli 50 cycle current. Don't worry about bringing a transformer for the following items, since you can buy the transformers cheaply and easily in Israel: Telephones, answering machines, calculators, and anything else that has a little black box that plugs into the wall instead of a plug.

Don't even think of using a transformer with: *Air conditioners: better to get a TAX-FREE split unit in Israel. *Heating devices: toasters, toaster ovens, heaters, and irons. The transformer will weigh and cost more than the appliances. (For something that is going to stay on for less than 90 seconds, you could use a converter, which is a small, usually light colored box that says 'up to 1500 watts".) Some people have used one big transformer for all their small appliances including heating devices. In that case, it's important to install a switch so that the transformer does not stay on all the time. This saves electricity and makes it less likely that turning the transformer on will 'flop your fuses'.

*Vacuum cleaners, dishwashers.

*Washers and dryers though from time to time we have sold domestic US washers, dryers, and US washer/dryer combinations such as the stacked Maytag washer/gas dryer and installed them with transformers. They seem to work fine.

*TV, VCR, DVD— A US VCR will work on transformer, but only if it is 50/60 hertz and only for US tapes played on a US or multi-system tv. Same for a US DVD. There are many US DVD system DVD recordings available in the video/DVD libraries in Israel. Also some of the US DVD players can be reprogrammed to accept any non-US dvd recordings.

What about furniture? It is no longer possible to buy Israeli made furniture tax free. Shop for furniture where you are most comfortable shopping. If you can haggle on Herzl Street in Tel Aviv, go there. If you can shop the sales in New York, buy there, but only if you are already making a shipment for either appliances or other household goods. *Ikea* in Israel is as much as 50% more expensive than *Ikea* in the US for large ticket items.

If you can afford it, buy quality. Your tax privileges are usually a one-time event, so buy things that will last and that you will enjoy. Don't ship junk—unless you love it. When you ship, insure, clear, and deliver goods from abroad, you are adding considerable value. It is a pity to add that much value to things that are not worth much to begin with, unless they mean a lot to you.

Small Appliances and Transformers Late model small appliances may work with no problem on a transformer. For a kitchen full of new American small 110 appliances, you can install one transformer into a cabinet with a multi-socket connected just below it. Timers or clocks may not be accurate, since they use the frequency (hertz, cycles) of the current to keep time. Many small appliances still sell for twice as much in Israel as in the USA, so it is worthwhile checking. See Israel prices at www.zap.co.il. Likely not worth importing—hand drills, battery chargers, fans, small fan-heaters, small radiator heaters, and toaster ovens. Likely still worth importing: walkman, electric toothbrush, shaver, hair dryer, iron, mixer, slow cooker, hand power tools (jigsaw, circular saw), dehumidifier, blender, keyboard, air purifier.

Remember: Transformers should never be kept on the counter level or near water. The following chart is transformer wattage, size, and cost per year if plugged in all the time.

	NS /year if plugged in all the time	
watts		size
300	$ 24.80	2"x2"x 2"
500	$ 41.34	3"x3"x 3"
1000	$ 82.68	6"x6"xx6"

Refrigerators

Refrigerators are almost reasonably priced in Israel. Unless you are already making a shipment or want a really high end refrigerator, such as a Subzero, you could do worse than buying a European/Asian brand in Israel, even though you cannot use your rights. The only ones you can buy without taxes in Israel are the Israeli brands; they are not as good as these other options. They use more energy and are poorly made.

Of the European/Asian brands available in Israel, LG and Fisher Paykel are the best. Of the American brands that are not very expensive, both GE and Maytag/Amana/Magic Chef/Whirlpool (all under common ownership)—are good choices.

If you are making a tax-free shipment for other appliances and/or household goods, it is still worthwhile bringing a fridge tax-free. Even if you do not have rights, it is still worthwhile shipping over a Subzero or Monogram. *Subzero* brand has a transformer built-in or requires one be added on. Monogram makes a 220 model, though not at the same standard as the US model.

According to *GE* factory representatives, the 110-volt models are made for American use in air-conditioned homes. The 220-volt models are made heavier duty with better insulation for use in hot, tropical climates. However, if you just bought a fancy *GE*, *Amana* or *Whirlpool* fridge for use in America and then decided to move to Israel, you might consider using it on a 3-tap transformer. A three-tap transformer is one that can be adjusted to output 100 volts instead of the standard 110 volts. This compensates in large part for the fact the cycles are 60 instead of 50 hertz.

General Electric, Whirlpool, and Amana are recommended for Israel because of their quality and the availability of parts and service. *Subzero* is a built-in, high quality refrigerator in a category of its own—top of the line and the most expensive. It is available in top and bottom freezer and side-by-side—all are only 24" deep. Service is available in Israel.

Subzero, Frigidaire, and some commercial brands (such as RWA) make all refrigerator models. Subzero is by far the best. Frigidaire is not so good, and the commercial brands are much less expensive, but are more noisy.

Features Almost all US fridges are no-frost and come with energy-saver switches. These devices allow the energy consumption of the fridge to be cut by 15% in non-humid climates by turning off the coils on the outside of the refrigerator that evaporate moisture. Even without using the energy-saver switch, Consumer Reports recorded the energy use for one year of the *Amana* at 1,008 kilowatt-hours.

The side-by-sides usually have larger freezer space than a similarly sized top-freezer. *GE* Arctica above 18 cubic feet and *Amana* above 20 cubic feet, have glass shelves. Both brands have reversible doors, opening left or right, though not on all models.

Both side-by-side and top freezer models are available with through-the-door ice-and-water dispenser or in-the-freezer ice cube makers. These are both expensive to run and delicate—but some people find them worth it. The energy consumption of a large top freezer and a medium top freezer model are quite similar. Note that the water dispenser brings water into the fridge and then out the dispenser. It does not have its own cooling element. So as soon as you take the first cup of water, tap temperature water is already brought in, making the next cup warmer. If you take 6 cups one after the other, the water from the dispenser will be tap temperature.

Widths range from 30" to 36". Refrigerator doors can be taken off to help the refrigerators fit through narrow doorways. If that doesn't work, you may have to take apart the doorframes—not an easy job. Colors available: white, black and, sometimes, almond. All refrigerators come with the textured steel leather-look that makes dirt less obvious. The larger fridges can be purchased with a decor-frame that allows you to insert a wood, plastic, stainless steel, or black glass panel that matches your kitchen.

Tropicalized Most refrigerators do feature a switch to supply heat to the outside surface and prevent condensation. The export models also have better insulation.

Side by Side refrigerators The freezer and refrigerator compartments stretched "side by side" from top to bottom are easier to use. They are wider and less deep, making for easier access to food, but they use twice the electricity of top-freezer models. The side-by-side's "full-length" freezers on the smaller models can be quite narrow—too narrow, in fact, on models 20 cubic feet or less. Freezer spaces are relatively larger than on top-freezer models.

Bottom Freezers *Subzero*, *GE*, and *Amana* make good-sized refrigerators with bottom freezers that can be used in Israel on a transformer. Amana makes a bottom freezer on 220 volt/50 hertz. *Keidar Sherutim* recommends bottom-freezer models for the following reasons: a) most of the parts are identical to those of the top freezer model b) the cold air stays better there than in a top freezer, and c) there is easier access to the fridge which is used more frequently.

Three door fridge/freezers The latest is a freezer on the bottom and two fridges on the top—side by side. This is practical and desirable, and there is still a price advantage to import from the US on the Maytag/Amana.

Israeli Refrigerators Israeli fridges for tax-free sale are top-freezer models that are smaller than most American fridges. The largest *Amcor* and *Tadiran* refrigerators are 550 liters (19.4 cubic feet). Including delivery they sell for about $1,000 tax-free which about the same as importing a similarly sized *Amana* or *GE*. The *Amcor* 19 is 452 liters, or 16 cubic feet (1 cubic foot = 28.3 liters). *Tadiran* has a 12-year limited guarantee. Israeli fridges are usually 30.5" wide, and some kitchens have spaces pre-cut to accommodate them. They have more shelves, spaced more tightly, than American refrigerators.

US refrigerators Up to 30 cubic feet	**Israeli tax-free fridges** Max 21.5 cubic feet
Larger spaces between shelves for viewing and air circulation. Choose between wire or glass shelves.	Tightly spaced glass shelves.
Available with frame kit to put cabinet wood or stainless on the front	No frame kit or stainless.
Available in side by side, top, or bottom freezer	Top freezer only
Very energy efficient.	Uses more electricity.
Lasts 25 years	Lasts 12-15 years

FREEZERS

There are still not a wide range of freezers available in Israel. Unless you want something very narrow and with drawers, instead of shelves, you'll have to import it.

GE and *Amana* make chest and upright models ranging from five cubic feet to 25 cubic feet. GE and Frigidaire have 17 and 21 cubic foot models made specifically for export. Whirlpool makes 5, 9, and 12 cubic feet upright freezers without transformers. The American machines are much less expensive—per cubic foot-- than the European brands. After paying for shipping, insurance, and service contracts, the USA 10 cubic foot freezer is equal in price to the local tax-free brand, *Amcor*, and superior in quality. Surprising prices are available in the larger USA models—the difference between a *GE* 7-cubic foot chest freezer and a *GE* 27-cubic foot chest freezer is only about $250.

Custom Integrated freezers The only freezers that are the size of refrigerators and have the option of putting your own surface on the door are from Subzero. If you have the space and don't mind the noise, you can get a commercial freezer in stainless steel for about 1/3 the price.

Chest freezers open from the top. They cost less than upright models. Cold tends to stay in chest freezers even when they are open, so they are also cheaper to use—but they can be hard on the lower back, and food is more difficult to locate in them. *Amana* makes chest freezers for export in 7, 10, and 28 cubic feet. *GE* chest freezers in 5, 7, 10, 15, 22, and 27 cubic feet—are available with built-in transformers.

Upright freezers are easier to use. You do not have to bend over and lift as with chest freezers. Uprights cost about 10% more to buy and to use. *GE* makes frost-free, 17 and 21 cubic foot models. Both *Amana* and *GE* require transformers. *Kelvinator*, *Frigidaire* and *GE* sometimes have them built-in. European brands have closed drawers instead of the open shelves of the American brands. The drawers take up space and one must pull them out to see what's inside. Don't import European models from the US—buy in Israel.

Note: Though frost-free freezers might be more convenient, the food is less thoroughly and consistently frozen than in non-frost-free models. The frost-free models go through a cycle of warming up…thawing the frost, and refreezing. That's where the "freezer taste" of ice crystals in ice cream comes from.

To save electricity: keep refrigerators and freezers closed.

OVENS

Free Standing Ovens North American immigrants can bring American or European ovens from any country. It is no longer worthwhile importing European ovens, except for the very high end. Otherwise the prices in Israel are competitive, even paying full taxes. The reasons Americans import ovens: large stove and oven area, real (*pyrolitic*) self-cleaning, cooking features, all gas ovens--the Israeli and European models are gas top with electric oven, appliance life span, appearance, and good service.

If you are content with a 24" wide oven with about ½ the cooking space of a standard 30" US oven, there is no reason to import one. If you want a big Italian oven without self clean, consider a *La Cucina,* known out of Israel as Ilve.

Electric versus Gas

Consumer Reports says that electric ovens are more reliable than gas, better broiling and better self-cleaning. The English consumer magazine Which reports that it takes less time to preheat a gas oven and

that the stovetop heats up and cools instantly with gas. With an electric model, you may not know that the stovetop is on. Gas ovens all have a safety feature now that turns off the flow of gas when the flame goes out. Some vegetarians will only cook with gas.

For American ovens, tourists and Israelis can save significantly by personal import with full taxes, instead of buying through local store—all the more so new immigrants and returning residents with tax exemptions. American freestanding ovens come in gas and electric, in 20, 24, 30, 36, and 48-inch width. Built-in American ovens come in widths of 22, 24, 27, 30, 36 inches. Special features include self-cleaning, convection, continuous clean, timed-cooking, clock, timer, window, lights, and automatic pilotless (electric) ignition. Built in ovens by *Thermador* and *Dacor* can also be built under stovetops.

Features

Self-Clean is an expensive and useful cleaning feature. It turns the oven on at its highest setting for several hours, leaving only ashes to wipe up. Though the oven is constructed to resist extreme temperatures, the self-clean process should be used only a few times each year. It can be used at Passover to kasher the oven. The heavier insulation reduces the internal space and makes the oven safer to touch and less apt to heat up the room.

Continuous Clean is a coating that cleans the oven while it is cooking. Some people call it 'continuously dirty' and hold that it cannot be used to kasher for Pesach; others are more lenient. Heat brings out a film, which keeps food from sticking. This works well enough on the top and sides, less so on the bottom. Some cover the oven bottom with aluminum foil. No steel wool or corrosives—and certainly no blowtorches—can be used to clean the inside surface of the oven. In Europe and Israel, continuous clean is sometimes referred to as Catalytic self-clean and true self-clean is called Pyrolitic. In Israel, we have recently seen ovens using a word similar to this which are continuous, not self clean.

A timed oven can be programmed to turn on and off automatically. Unless the oven is European, Israeli, or made for export, the timer will be off by 18%. A pilot light is a small flame that stays on all the time to ignite the oven when you turn it on. It will not register on a gas meter if you have no other gas appliance.

Pilotless ignition is an electrical system in gas ovens and stovetops that lights a flame with an electric spark or glow coil. You cannot turn on this type of oven if there is an electrical power failure though you can still ignite the stovetop from an existing flame or spark. Pilotless ignition saves gas but is delicate—and expensive to replace. Pilotless ignition on a stovetop is a built-in electric spark maker that lights the gas when you rotate the knob completely, or in European ovens when you push an igniter button. When there is no electricity, the cooking flame on the stovetop can be ignited with a match.

Convection (or turbo) is a fan in the back wall of the oven that helps cook more quickly and evenly—and allows different foods to be cooked at the same time without mixing odors. This feature is a way of

compensating for small oven size and also makes for very fast cooking. *Thermador* and *Viking*, near the top of the line of the American ovens, as well as GE and *Dacor* also offer this feature in its built-in ovens.

Multi-function means that the fan, broiler, and standard oven can be used in any of six possible combinations. You can choose to concentrate the heat in one part of the oven or combine the various functions for maximum efficacy. Sealed burners, a highly recommended feature, are burner wells built so that food cannot drop into them. Sealed burners are also easier to adjust to a clean, strong, blue flame. Sealed burners are the standard for high-end US stovetops and all European stovetops.

12 hour override means that the oven does not turn off automatically after 12 hours. This is one of the features that win the label, "Sabbath Compliant", for many of the US ovens.

Free standing ovens Most who bring American freestanding ovens bring gas, since most Israeli homes do not have the power to run the 35 amps required for a free standing American electric oven. The gas ovens have electrical ignition and the option of self-clean, both of which require a transformer. *GE*, *Dacor, Wolf and Viking all* have models adapted for export and supported in Israel.

The *GE* is the only moderately priced one, and it comes in 30" gas oven with a sealed burner gas stovetop, in white or stainless. Maytag Gemini is an all-electric oven with two ovens, one above the other. Dacor, Wolf, and Viking are the high end and come in a variety of colors and sizes ranging from 30-60" with various combinations of gas or electric stovetop and gas or electric ovens. All have sealed burners, so dirt cannot fall into them, and all have Kashrus certification from Star-K. All are available in self-clean and have a shutoff for the 12-hour turnoff feature. The 48" models have two ovens, side by side.

Of the European free standing ovens, *La Cucina,* known out of Israel as Ilve is the best supported of the large ovens, ranging from 24"-60" They come in a few attractive styles and color and combinations of gas and electric, though they do not offer self clean. They are not cheap, but still much less expensive than the high end US brands. The 48" and 60" models have two ovens, side by side Of the standard European size-- that is 24" wide—*Dedietrich* is the one recommended for free standing self-clean. LG and Fisher Paykel are also high quality and well supported in Israel. The stovetops are always gas and the oven electric. These are ovens which Kef supplies locally---there is no advantage to importing them tax-free.

Oven Kashrus per Star-K

Ovens. The oven temperature may not be initiated, adjusted or turned off on the Shabbat OR the Holidays. On the Shabbat, in lieu of a "*blech*", the oven controls should be covered. (Be careful not to cover vent openings.) All food should be placed in the oven before the Shabbat begins, since none may be placed in the oven during the Shabbat. On the Shabbat, the oven door may only be opened once, all the food removed and then closed. On the Holidays, the oven door may be opened or closed at any time as often as desired. These ovens have a timed bake feature. Timed bake will hold the requested

Cook tops. On the Shabbat, a gas flame or electric heat may not be initiated, adjusted or turned off. On the Shabbat, a "*blech*" should be used to cover the flame in addition to covering the controls. For the gas burners use a standard "*blech*". The manufacturer does not recommend putting a "*blech*" on the glass surface for the electric burners. Instead, just the controls should be covered. On *Yom Tov*, an existing gas flame may be raised or lowered for cooking requirements. However, a gas flame may not be initiated or turned completely off. The electric part of the cooktop may not be turned on. However, for cooking requirements, once on, the temperature for the electric part of the cooktop may be raised when the ribbon heating element cycles to full glow. Lowering the temperature is permitted at any time if required for food preparation. (Practice adjustments on the electric cooktop before *Yom Tov*.) During a power failure, gas cooktops will remain on, whereas electric cooktops will recover to the set temperature when the power returns. The glass electric cooktops cannot be *kashered* for Passover. For the rest of the year, be sure to wipe the cooking surface clean between meat and dairy use.

US free-standing ovens	**Israeli/European free standing ovens**
Can be imported tax-free.	No Israeli or European ovens available tax-free.
	High end European, Kef imports directly. Mid-range European—Kef buys in Israel.
Available 30-48" width	Only 24” available in self clean.
Free standing and built-in available in gas.	No gas ovens available—only electric with gas tops.

Built-in ovens Built-ins give you the flexibility of multiple areas, with burners and ovens where you want them. They also offer two physically—and halachically—separate cooking spaces, take up less floor space and more cabinet space. You don’t have to clean under and around them and you don’t have

to bend over to look inside. In general built-in ovens are more stylish, more flexible as to location, easier to cook for kashrus -wise, and easier to clean than free standing ovens. They tend to be more expensive, and come more often in stainless steel.

As in ranges, built-in ovens come in electric and gas versions, though electric is much more common. You can also mix and match. For example, you can buy a medium sized built-in electric oven and an extra large gas stovetop. On the other hand, a high quality built-in double oven is likely to be much less

Imported Brands *Thermador, Viking*, *Dacor*, Wolf and *GE* all make built in self clean single double ovens with turbo convection, where the second oven is the same size as the first. The widths range from 27" to 30" for the doubles and from 27" to 36" for the singles. *Viking makes the only built in gas oven—it is 36" wide.* We avoid Thermador because of the poor availability of parts in Israel. Dacor, Viking, and Wolf ---in order of pricing—are all excellent and well supported here. GE is less expensive, though it has a much greater rate of problems than the other brands. Unless you buy an export model, you cannot be certain the controls and timing will work properly. The heating elements are already direct 220 volt. All the export models have an over-ride of the 12 hour safety shutoff.

A 30" built-in oven is as large internally as a freestanding American oven, providing nearly double the usable cooking volume of a self-clean European built-in. Nearly all the US brands make a 30" built unit specially designed to allow building in under a stovetop. They are usually available in black, white, or stainless. To install any of these double built-in self-clean American ovens, except the *Viking* which is gas, you will need a very substantial electrical system (starting at minimum 3x40) or you will have to pay a few hundred dollars to split the ovens into 3 phase. The recommended amperage is for a single oven is 40 and 50 for the double. This is more than is actually necessary, since each oven compartment uses only 11 amps during baking, 15 during broil, and 22 during self-clean.

European built-ins *Dedietrich*, Scholtes, AEG, Delonghi, Brother, La Cucina, and *Sauter* make built-in single electric ovens with multi-function and timed oven options, and some with self clean. They come in single ovens only. *Sauter* is worth avoiding in built-in electric ovens. Ovens with built-in microwave should be avoided: they are very expensive and too difficult to repair. These days, unless you are buying very high end, there is little or no savings in bringing European built-ins from out of the country—even with rights--over buying them without rights in Israel. There is no point shipping to Israel items that are widely sold and reasonably priced here.

Kashrut according to Star-k for Built in Ovens This is a general discussion; brands and models differ. The oven temperature may not be initiated, adjusted or turned off on the Sabbath OR the Holidays. On the Sabbath, in lieu of a "*blech*", the oven controls should be covered. (Be careful not to cover vent openings.) All food should be placed in the oven before the Sabbath begins, since none may be placed in the oven during the Sabbath. On the Sabbath, the oven door may only be opened once, all the food removed and then closed. On the Holidays, the oven door may be opened/closed at any time as often as desired.

These ovens have a timed bake feature. Timed bake will hold the requested temperature for the requested time. At the end of the requested time, the oven beeps three times, holds 150 degrees for another two hours and then shuts off completely. While the oven is operating, the oven door may be opened once, all the food taken out and then closed. At the end of the two hour hold period, the oven may be opened/closed at will. This applies only to the Sabbath, whereas on the Holidays, the oven door may be opened/closed at any time as often as desired. After recovery from a power failure, ovens will stay off.

AMERICAN BUILT IN OVENS	**EUROPEAN BUILT-IN OVENS**
Must be imported.	No Israeli or European ovens are available tax-free
Can be imported tax-free.	Do not import from the US. Buy in Israel or for high end, from Europe.
Available built-in 27-36",	Built-in 24", 27", 30, except for some non-self clean 36". Self clean only in 24"
No double self clean	Many double self clean
Available in gas or electric	No gas ovens available.
	All are electric
Double oven—both can be used at the same time. Approved by Star-K kashrut	No double ovens
113 liter per oven capacity in self clean, per cavity	55 liter oven capacity in self clean

COOKTOPS

Unless you want a big US model or a fancy European one, best to buy in Israel without rights. Cook tops are available in gas and electric models. The choice within electric cook tops includes radiant, halogen, hot

plate and vitro-ceramic styles. The radiant are the most basic and heat and cool fairly quickly. The hot plate style takes a bit longer to heat and cool. They pose a special danger because even when they are very hot, you can't easily tell if they are on. Fancier versions allow you to turn on the center rings only.

Ceramic Glass tops Ceramic hobs have heating elements beneath a special kind of glass. At medium to high settings, they do glow red. You can light only the inner portion for a smaller pan. You must use flat pots, which are not reflective. Halogen cook tops use halogen lamps covered in ceramic glass as the heat source. They have a warning light to indicate if they are too hot to touch. The latest feature in stovetops is the induction system using a magnet. The only thing that gets hot is the pot and its contents, not the stovetop. You must use pots made from ferrous (magnetic) metal on these stoves. All of the glass surface stovetops must be kept clean with a damp cloth, or the dirt will get baked on.

Dedietrich makes a four-burner cook top with vitro-ceramic heating elements and control panel that mounts on the front of the counter, separate from the elements. These are fancy and expensive. T*hermador* makes vitro-ceramic cook tops with a stovetop level venting system. It is expensive to buy and even more expensive to arrange the venting through the lower cabinet.

Gas Cooktops Heavy duty and high quality cooktops are available from *Dacor, Viking, and Wolf.* They range in size from 27-48". The larger sizes have modular options; you can add a wok burner, skillet, grill,etc. In general these are much sturdier and with larger flames than the European models.

GE 30" or 24" 4-burner gas cook tops come in all colors. *Sauter* 24" four burner gas cook tops come in stainless steel, white or brown. *Miele*, *Dedietrich*, and Scholtes make two-burner stovetops.

HOODS

Cooking hoods are often as important for their design statement as for their function. The main reasons to consider a hood are: inadequate ventilation—steam, heat, and smoke removal, island cooking, stovetop under a cabinet, a lot of frying or a high sensitivity to cooking odors, and a high level stovetop which generates a lot of heat.

There are plenty of relatively low volume European hoods available in Israel. The brands that are imported from the US include Dacor, Viking, Wolf, and Broan (top-rated by Consumer Reports.) Locally available brands include D*edietrich, Miele, Viking, Scholtes, Bosch, LG, GE* and *Sauter.*

Types of hoods:

Island—mount and vent directly through the ceiling. All vent to the outside. Since these do not have a wall or cabinets to help direct the steam and heat, better to get one that is stronger than usual and wider than the cooktop.

Wall- Chimney—where there are no cabinets. They have an exposed vent, and can either recirculate through filters or to an outside space.

Under cabinet-- mounts on or in the bottom of a wall cabinet. The ductwork goes through the cabinet either routing to a filter or to an outside space. They use up a lot of cabinet space and, since the go against the natural direction of the heat, they are not as effective.

Though the most common rating of hoods is the airflow—the cubic feet per minute-- Consumer Reports has found that there is no simple correlation between the airflow and their effectiveness in gathering the the smoke and steam. Placement is, therefore, of the utmost importance. Many hoods come with built-in light and multi-speed fans. They can be vented outside or non-vented to recirculate the air after filtering it. The American brands also manufacture under-the-counter pop-up venting systems, but they are very expensive and complicated to install. Not recommended. Though microwaves with hoods built into/under them are common in the US, none are made for export and none are available from Europe. Just as well, because they are less effective than the lowest level of hoods.

Maximizing the effectiveness of your hood (from Consumer Reports)

• Install according to directions--typically 18 to 30 inches above burners or elements. That gives you working room while helping prevent steam from escaping to the sides.

• Vent it to the outside. Doing so helps a range hood or oven vent as much smoke, cooking odor, and heat as possible.

• Be sure to use solid, smooth-walled metal ducting. Choose the largest size that fits your range hood or over-the-range microwave oven and inside the wall.

• Keep duct runs short and minimize curves. Both steps help maximize airflow.

• Prevent back drafts. Use a wall or roof cap outside the house.

• Wash or replace the filters every one to three months, more if you cook often.

WASHING MACHINES

Unless you want a high end European machine, such as Miele, or an American machine which washes twice as fast and is twice as large, buy in Israel without rights. American washing machines are usually top loading, hold 18-22 lbs. of laundry, do not heat their own water, and have cycles that last between 12-20 minutes. Israeli and European machines are front-loading, hold 9-13 lbs., heat their own water, and have cycles that last anywhere from 50 minutes to two hours. The American machines clean by means of a powerful agitator that rocks back and forth on a vertical axis with many water changes; the European machines roll in one direction from top to bottom. You cannot add clothes to front-loading machines while the cycle is running.

Maytag makes a fancier, front-loading machine and matching dryer, called Neptune. Since the clothes are in constant friction, they are supposed to come out much cleaner. Consumer Reports found no significant difference. They cost 60% more than the standard models, and do not heat their own water. None of our customers have fallen in love with them, as they usually do with the standard models. The only two Maytag models worth owning are the commercial, both washer and dryer, and the stacked. Both are in limited supply.

European machines use less water and more electricity-- American machines depend upon your having hot water available, unless you wash in cold. The quality of the detergents and the softness of the water in America make cold -water washing feasible; in Israel it is best to wash in warm water. Many Israelis believe that you cannot clean your clothes without 'boiling' them as the European and Israeli machines do. There are magnetic devices available in Israel that give an electrical charge to the sediments in the water and prevent them from precipitating in the machine.

Both American and European machines can have matching dryers mounted above them. (See Dryers below.) *Maytag* and Whrirlpool are highly rated by Consumer Reports for sturdiness and efficiency. The feedback from the Maytag Commercial machines has been very positive both from our private and institutional customers.

Of the 20 top loading washers that **Consumer Reports** rate on their current site, 5 of the top 7 are Maytag or Whirlpool, the first and third slots being occupied by Whirlpool.

All models have adjustments for temperature, size of load, and permanent press. The freestanding –not stacked—export models have a 22-lb.capacity, though the manufacturer recommends putting in 15 to maximize cleaning efficiency. The cheapest of the standard range has a plastic tub, worth avoiding. One model has a choice of spin speeds. The freestanding models all have the same external dimensions, and they are constructed of panels which can be taken apart to ease them through narrow entries. . Beware: there are now some in-expensive water-heating Maytags made in Italy and Maytag Performa series sold in Israel--best to avoid both.

General Electric is less expensive than *Maytag* and less durable. *GE* offers 14-18 lb. capacities with temperature, size, and cycle selectors. One model has two spin speeds and a compartment for tennis shoes or delicate items. They do not come apart easily for passage through narrow doorways. *GE* also produces European style compact units, which are inexpensive and of reasonable quality. Whirlpool has often been the top-rated of US washers.

European Washing Machines European washers are expensive in the USA. Unless you are buying Miele or other high end models, the prices in Israel including taxes are very competitive with shipping them tax-free from America. *Bosch*, LG, *Dedietrich* and *Miele* have the best reputation for design, features, and quality of construction. Most of the European machines have an 11-13 lb. capacity, a stainless steel drum, and a variety of fabric programs. A stacking kit for a dryer is available.

US washing machines	**European/Israeli washing machines**
25 minutes to complete a cycle	45-120 minutes
Use far more water	Use far more electricity
Clean by agitator	Clean by friction and heat
22 lbs capacity	Up to 13 lbs
Lasts 25 years	Except for Miele or high end, lasts 10 years
Clothes last much longer	Whiter whites.
1 year service contract included	1-2 years included.
Can be disassembled and re-assembled to fit through the narrowest doorways.	Can fit more easily in a small apt.

DRYERS

American clothes dryers come in gas and electric models. All are front-loading. Gas dryers are slightly more expensive to buy than similarly sized electric dryers. But unless you have a very strong electrical system, it will not be practical to use an American electric dryer as they require too much electricity (See Electric vs. Gas Dryers, below). The American models are similar in size to American washers (18-22 lbs. capacity), and the European dryers are 7-13 lbs. American dryers work more quickly because of their size, and clothes are much less likely to wrinkle because of the larger internal space.

Combining Washer and Dryer Both American and European dryers can be mounted above washing machines. Some European manufacturers produce a washer and dryer combined into one machine, using the same drum to wash and dry. You cannot dry more than half of the load that you wash.

Mounting racks can be built for the big *Maytag* gas or electric dryers above a washer, leaving clearance for access to the top-loading washer and transferring the dryer's control panel to be within reach. The rack and the labor go for about $400. When mounted, the dryer is quite high up, requiring a stool for access. The European machines usually stack without the need for a stacking kit.

Electric vs. Gas Dryers Gas and electricity in Israel are now similarly priced per heating unit. A gas dryer is the first choice for most olim, because the electric dryers require 25 amps. All gas dryers made for export come with electronic ignition. Full-size American electric dryers are less expensive to purchase than gas models, though they use up to 5,000 watts/25 amperes. In households where there is insufficient power, one of the two heating coils can be disconnected. Both gas and electric models require venting, unless you plan to leave your dryer on a partially covered balcony (not recommended!). Venting material is not included in service/installation contracts. The maximum recommended distance from the dryer to the venting exit is 5 meters, with each right angle counting as 1.5 meters.

Maytag and Whirlpool make the only "factory original export model" gas dryers. The latest Maytag available for export is the mdg16 commercial, and the Neptune Maytag –both of which have pilotless ignition. *Maytag* also makes an electric dryer. *GE* makes full-size electric dryers, which are a high-quality bargain if you have the electrical system to operate them.

European-size dryers have timed cycles lasting up to 120 minutes. Since Israel does not manufacture clothes dryers, you must pay full taxes or import from your last country of origin. There are small, low quality European machines available in Israel starting at $300 including taxes—best to avoid.

Dryer tip: There is a good reason why many dryers have an alarm at the end of the cycle. If you take your clothes out immediately, give them a shake, then hang or fold them, many will require no ironing.

DISHWASHERS

Unless you want a very high end Miele, best to buy these in Israel without rights. In Israel you an also buy the very good quality Fisher and Paykal, which has compartments, one for meat and one for milk. Most dishwashers have stainless steel interiors and a capacity of 12 place settings. The water in Israel is full of minerals, so a water softener is important, as is a self-heating capacity. Do not buy US made dishwashers for use in Israel. Integrated dishwashers have frame kits that allow you to fit them with whatever material you are using for your kitchen cabinets. *Dedietrich, Siemens, Bosch, and Miele* have fully integrated models where even the controls are invisible when the dishwasher is closed.

Most dishwashers models can be freestanding or fit with wheels and quick-attach, quick-release plumbing for about $100. *Bosch* is the best bargain in a high quality dishwasher, and is a familiar brand in Israel. The English consumer magazine *Which* rates *Bosch* as one of the Best Buys. The Bosch as well as the Whirlpool are German made, have an encapsulated heating unit, and water feed from back.

Unless you are buying very high end the savings are not dramatic for importing tax-free from the US. With or without rights, if you are buying very high quality dishwashers it is worth doing a Kef Personal Import from Europe. *Miele* and *Bosch* have very high end down to mid-range models. *Miele high end has* a special 3rd rack for silverware, which some people love and others not.

Slim (45 cm.) dishwashers accommodate eight place settings and are available from most European brands. They cost as much as the full size machines and may have frame kits to allow you to put your own cover. You can also get machines that accomdate 14, instead of the usual 12 place settings. For Miele 14 place settings, the range of possible heights for an semi-integrated panel is 540-694mm.

Air conditioners, Microwaves

Air conditioners—buy them in Israel. You can use your rights for Israel made brands.

Microwave Ovens *GE, Amana, and Panasonic are* the most commonly selected brands of microwave. They are 850- 1000 watts, 9.0-1.1 cubic feet inside, with rotor plates. Amana in stainless steel is now sold in Israel. As with most appliances, the savings of importing a microwave tax-free compared with buying with full taxes in a store in Israel are not as much for entry level microwaves as they are for high-end. High-end *Bosch, Miele and Dedietrich* are available from Europe via personal import.

Computers, Fax, Copy Machines

Computers Most late model computers sold worldwide are multi-voltage. We recommend that you import them, both for quality and price. The same holds true pricewise for laptops and software. Lenovo is the best brand for notebooks, since they have excellent support in Israel, and some come with an international warranty. One computer per family is tax-free for both new immigrants and returning residents. This includes anything built in to the computer, such as a DVD, and a printer.

Faxes Any fax machines that have US or European standards institute's (i.e. *Underwriters Laboratory*) can be legally imported. Tax is 31% for everyone, though you can carry one in tax free as a gift without using your rights. 110 volt models can be used with a transformer, if they are 50/60 cycles. **Copy Machine.** These must be 50/60 or 50 cycles. Get a multi function machine, which includes a scanner and printer.

TV's, VCR's, DVD's, MAX and CAMCORDERS

The TV system in North America is NTSC, in Israel Pal EG. Make sure that any TV you import is multi-system, or that you get an adaptor. TV's, whether standard CRT, LCD, or Plasma are not worth importing. A large projection TV and an adaptor is still a bargain.

If you bring a standard American TV to Israel, you will not be able to receive Israeli broadcasts or cable, view videos or—even after adding a transformer—clearly view videos from a multi-system video. Multi-zone DVD will work on a multi-system TV. Multi-zone dvd's are not very inexpensive in Israel, $80-150.

Recording for the "Old Country" Neither multi-system nor *PAL*-only videos will allow you to record an Israeli broadcast and send it to America, unless the viewer there has multi-system TV and video. There is

one Aiwa VCR which—when paired with another VCR—allows you to create an *NTSC* videotape from a *PAL* broadcast or recording—and vice versa. **MAX** is a system that allows easier recording for up to 120 hours. They are available directly from the cable companies.

Camcorders An *NTSC* camcorder will allow you to send the recording back to America for viewing on a standard VCR. If you have a multi-system video and TV, you will be able to view the results in Israel as well.

Cable TV Cable TV with *over* 50 channels is available nearly everywhere. Hot is cable; Yes is satellite. MAX is also available, which allows you to easily program and record up to 120 hours of broadcasts.

STEREOS

Newer stereos—whether integrated, component, or mini—work on direct current internally. This means that they will work on a transformer without a hitch—and that includes turntables, cassette decks, and CD's. The one problem will be if you have a digital receiver. The tuning in Israel is on the even numbers, in America on the odd. You can either buy a multi-tuning digital receiver. Speakers receive their power from the stereo and need no transformer.

There are three types of stereo systems: components, mini, and portable. For tax-free import, your stereo can include a turntable or compact disk, cassette player/recorder, receiver (which is a combination pre-amplifier, amplifier, and am/fm radio tuner), and two pairs of speakers—if your amplifier will play both and you bring them in with the stereo. A component system is usually a combination of better quality individual units. All component pieces may be the same brand, or each may be a different brand. They offer the best option for high quality sound.

Sony, Panasonic, Pioneer and Sharp are the most reasonably priced and widely available brands made for export. They are multi-voltage and should be checked before playing to insure that the pin located inside the cabinet is adjusted to 220V for use in Israel. There are matching middle-high level compact discs and cassette decks. It is possible to find very high-level stereo components in the USA made for 220 volt, so those who demand quality hi-fi sound often buy 110-volt models and use them with a transformer.

A compact disk player is in the same customs category as a turntable, so you can bring either one or the other, not both, on your rights.

Boston Acoustics, Advent, and Infinity all make very good speakers in a wide range of prices are made Since most speakers receive the little power they require from the amplifier, you can shop for them anywhere—not only in 220-volt stores. A great buy is the Bose satellite system, which has multiple pairs of tiny speakers for mounting on the wall and a single sub-woofer which can be placed anywhere in the room.

Though *KEF, Wharfdale*, and other English speakers are excellent, you may find that prices in Israel are comparable to those in the USA and less expensive in Europe. Mini-systems are ½-1/3 size versions of components. They are economical both in terms of cost and in space efficiency. Often a radio tuner, amplifier, cassette deck, and CD come as one piece.

Portables—boom boxes *Daewoo, Sanyo, Sharp* make units with a variety of features: detachable speakers, double auto-reverse cassette players, equalizers, compact disc (and/or turntable), and am/fm tuners. Some are high quality and reasonably priced.

Vacuum cleaners, Electric Brooms, Mixers, Water Filters

There is no dramatic savings on importing these tax-free from the US. Vacuum cleaners come in three types: upright, canister, and canister with power nozzle. Important features: light weight, no dust from the exhaust filter—especially recommended for people with allergies, variable suction control—vacuums rugs without drawing them into the machine, re-usable bags.

Canister vacuums are for homes without stretches of carpet. You hold the nozzle in your hand and wheel the motor section along behind you, attached by a long, flexible hose. They can be used on drapery and furniture as well as floors and carpets. Upright vacuum cleaners are preferred for homes with many carpets. They can be bought with attachments for drapery and furniture, though they are a bit awkward to set up and may not clean corners. Kirby is available in Israel. It is without match for solidity, power, longevity, versatility, and effectiveness.

Power nozzles. An air driven power nozzle, with its own motor and powerful revolving brush, fits into the extension hose. It combines the power brushing of an upright with the maneuverability and lightness of a canister. *Miele, Severin,* and *Hoover* are recommended brands.

Electric brooms are inexpensive, lightweight vacuum cleaners for floor and carpets.

Mixers

Kitchen Aid is still worth bringing from the US. Kitchen Aid—the baker's choice—makes the most solid and powerful mixer-kitchen center, using a design, which has not changed in 40 years. Sold with stainless steel bowl, wire whisk, pastry beater, and dough hook, options include: grinder, spaghetti maker, vegetable strainer, slicer shredder, citrus juicer, and can opener. It is big—too big for some Israeli kitchen counters. The 4-½ qt. model has the tilt back head as does the Ksm150 is 5 qt. and comes in colors. The K5 comes only in white. The head does not tilt, but the bowl goes up and down.

Water Filters

Since the quality of water in Israel is irregular, it is a good idea to consider getting a water filter. There are 3 main kinds in order of price and effectiveness—lower to higher-- portable counter top such as Brita, under the counter/through the sink top ceramic/charcoal filters, and reverse osmosis. Reverse osmosis wastes about ½ the water it purifies so it's use should be limited to drinking and cooking water. For all types of filters it is worthwhile bringing them from the US/ Canada. For about $10 in the US, you can buy cylinder water filters, which sell in Israel for $50.

Refrigerators with icemakers and/or ice/water dispensers also should be fitted with water filters. With all water filters, if they are unused for a few months, run water through them for 10 minutes before using again.

Preparation of site before installation

GENERAL GUIDELINES: specifics may vary.

REFRIGERATOR, FREEZER Electric power outlet 10-16 AMP (230 V 50 Hz)

For refrigerators with ice maker/water dispenser, a SAGIV faucet (cold water) with a 1/2" or 3/8" thread should be installed close to the refrigerator. A FILTER SHOULD BE PURCHASED FROM THE INSTALLATION TECHNICIAN

For Subzero 16 ampere sheka, place (not behind) to put transformer, and berez mayim carim, preferably sagiv with yadit, external havraga, 1/2 or 3/4 sol, preferably not behind the fridge, easy access. In many Subzeros, the transformer is installed inside the refrigerator.

AIR-CONDITIONER Air conditioner outlet of at least 15 AMP very close by.

WASHING-MACHINE (U.S. MADE)

1. A cold water faucet and a hot water faucet with an outer thread of 3/4".
2. A drain stand-pipe with an inner diameter of at least 1-1/2“ and a minimum height of 90 cm from the floor. You can get away with 1.5”, if it is really 90 cm high.
3. Electric outlet (10-15AMP) close by. (For Laundry Center – 25 AMP air-conditioner outlet.)
4. It is OK to have the machine parallel to the wall.

WASHING-MACHINE (EUROPEAN) Cold water faucet with an outer thread of 3/4". Some use both hot and cold water faucets.

2. A Stand-pipe with an inner diameter of at least 1” and a height of 60 cm from the floor.
3. An electric power outlet, of at least 15 AMP in close to the machine.

GAS DRYER Regular electric outlet (10-15 AMP) and gas outlet close by that is EASILY seen and reached. Maximum distance from machine to outlet of the flexible hose: 5 meter without elbows, elbows count as 1.5 meters. Venting duct is 4” wide with a maximum of 50 feet rigid aluminum ductwork. Subtract 8 feet for each 90 degree elbow and exhaust hood.

STACKING KIT FOR MOUNTING USA DRYER ON TOP OF USA WASHER

Frame dimensions: W 75 cm, H 247 cm, D 80 cm

For the Maytag washer/dryer stacked combination (#7806), see American washer above and electric dryer below.) There is one power cord. 20 amp fuse and 25 amp air conditioner outlet. The center of the 4” vent on this machine is 110 cm from the floor and 34.5 cm from side of machine. H73”; D 29.5”, W29.5” D dryer 21”.

ELECTRIC DRYER, small + large British air conditioner outlet at least 25 AMP) very close to the machine. A large electric dryer requires 30 Amps as well as an air conditioner outlet.

DISHWASHER (BUILT-IN) All in cabinet under sink: standard (15 amp/230 volt/50 hertz) electric outlet, hot water faucet (3\4" thread), drainage nipple or drainage pipe , hole 2" diameter in cabinet between dishwasher and sink close to back wall, 20-30 cm from the floor.

STOVE (GAS, FREE-STANDING) Easily accessible gas outlet and regular electric outlet very close to the stove.

STOVE (ELECTRIC, FREE-STANDING) 50 AMP, single phase, industrial outlet close by . Industrial outlets are bulky, be sure to leave space. Possible to split the oven into 2 phase electricity where 3 phase electricity is provided in the house.

STOVE (DUAL FUEL, FREE STANDING, 48") 1 x45, sheka tasiati 64 ampere, teka toem, on the side, not behind, possible to split 2x25, 3x20 (additional cost, requires sheka tasiati 32 ampere, teka toem 2x25 or 3x20. cost Ns 2,380

OVEN (GAS, BUILT-IN) Gas outlet in cabinet above, below or next to oven (not in the oven cabinet) and regular electric (10 AMP) outlet in cabinet above the oven.

COOK-TOP (GAS, BUILT-IN) Regular gas outlet in cabinet below cook-top. If the range has electric ignition (not a battery) a regular electric outlet in the cabinet below the range.

OVEN (ELECTRIC, BUILT-IN) Industrial outlet and plug, one phase (3 pins) outside of the oven cabinet
For Single Oven: 32 AMPS , For Double Oven: 40 AMPS
For Double Oven and Microwave: 50 AMPS
ALL THE ABOVE can be split to 3x15 (or 2x15, 1x20) for ns 1,600
WARMING DRAWER 16 ampere sheka, place (not behind) to put transformer

KEF IS WITH YOU ALL THE WAY. **WE LOOK FORWARD TO SERVING YOU!**